morphy richards

Accents Breadmaker

Please read and keep these instructions

Getting the best from your new appliance...

Accurate measuring is essential

It is essential to measure ingredient quantities carefully, even slight changes may effect loaf quality.

Yeast content

If the loaf rises too high and then collapses ensure the ingredients were measured accurately. If problem persists, reduce yeast by a quarter of a teaspoon.

BM48271 MUK Rev3

If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.

UK Helpline: 0844 871 0944
Replacement Parts: 0844 873 0710
Ireland Helpline: 1800 409 119

For details of other Morphy Richards products, plus replacement parts and accessories, please see our website: www.morphyrichards.com

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IMPORTANT SAFETY INSTRUCTIONS

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of personal injury and secondly the danger of damage to property and the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice:

Location

- Remove all packaging and retain for future reference.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use outdoors, or near water.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and table.
- Do not let the lead run across a hot area, such as a cooker or toaster, which might damage the cable.
- If the supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.

Your safety

- **WARNING: Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.**
- **WARNING: Avoid contact with moving parts.**
- **WARNING: To protect against electrical shock, do not immerse cord or plug in water or other liquid.**
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use this breadmaker for storage purposes, nor insert any utensils, as they may create a fire or electric shock hazard.
- Do not use the appliance with wet or moist hands.
- This appliance is not intended for use of persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children

- Never allow a child to operate this appliance. Children are vulnerable in the kitchen particularly when unsupervised, if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen. Warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Other safety considerations

- The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
- To avoid damaging the appliance, do not place the baking pan or any object on top of the unit.
- Do not clean with scouring pads.
- Do not wash the baking pan, kneading blade, measuring cup or spoon in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- The baking pan must be in place prior to switching on the appliance.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not touch any moving or spinning parts of the machine when baking.
- Never switch on the appliance without ensuring that the baking pan is securely in place.

- Do not exceed 1kg (2lb) of combined ingredients.
- Never vigorously tap the baking pan on the top or edge to remove the pan, as this may damage the pan.
- Metal foils or other materials must not be inserted into the breadmaker, as this will cause the risk of a fire or short circuit.
- Never cover the breadmaker with a towel or any other material, heat and steam must be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.
- This appliance is not intended to be operated by means of an external timer or separate remote control.

ELECTRICAL REQUIREMENTS

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply, which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Where used, should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

Introduction

The smell of homemade bread wafting around the home is one of those great smells. Bread, fresh out of the oven, with melting butter is a memorable taste sensation. The Morphy Richards breadmaker can create that experience every morning.

There's very little effort on the part of the baker, because the breadmaker is a sophisticated appliance with a computer memory that does all the work for you.

It's as simple as one-two-three.

1 Put in the ingredients.

2 Select the desired programme from the menu, and your choice of loaf size and colour, then press start.

3 Wait for your bread and enjoy.

But don't stop at baking bread in this appliance. Besides being able to do all kinds of specialty breads, including wholewheat, you can also prepare dough for bread rolls, pizza, cake and jam. Everything is easy and tastes homemade - because it is.

Before first use

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for future reference. Pay particular attention to the safety instructions.

1 Carefully unpack the breadmaker and remove all packaging materials.

2 Remove any dust that may have accumulated during packing.

3 Wipe the baking pan, kneading blade and outside surface of the breadmaker with a clean, damp cloth. The bread pan is non-stick coated. Do not use scouring pads or any abrasives on any part of the breadmaker.

4 The first time you use your breadmaker use oil, butter or margarine to grease the bread pan and bake empty for about 10 minutes (select the bake programme).

- There is a mains switch on the rear of the unit. This must be switched to the on (I) position.

5 Let it cool down and clean once more. Dry all parts thoroughly.

6 Place the kneading blade on the axle in the baking pan.

In manufacture it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used. This is normal.

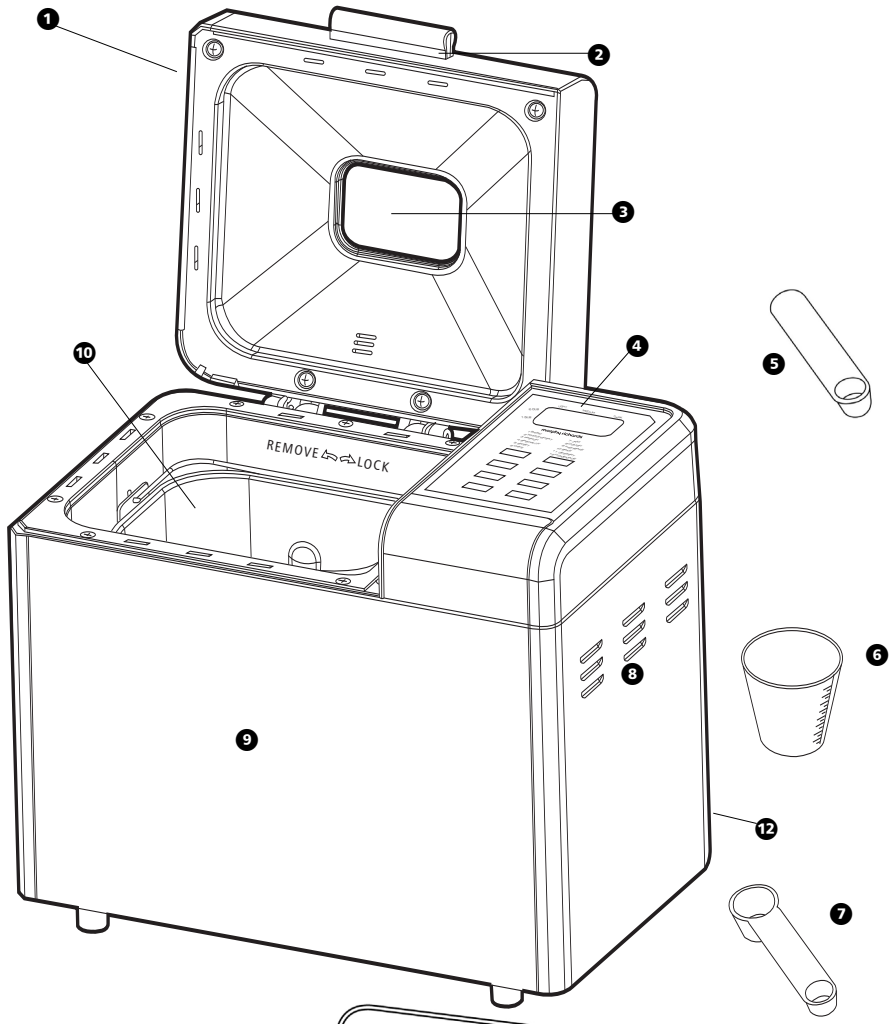
About this breadmaker

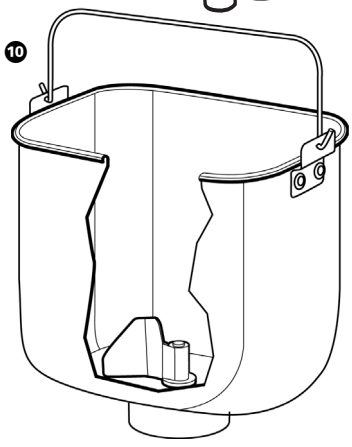
- It has two settings to make a small 680g (1.5lb) or large 907g (2lb) loaf (approx weight - depends on recipe).
- A Fruit and Nut beep signals when extra ingredients can be added so the kneading blade doesn't chop them. The signal will beep ten times.
- The 1.5lb setting can be used to make a 1lb loaf for some of the recipes.

About the recipes

The recipes in this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this machine and may not produce acceptable results in other similar machines.

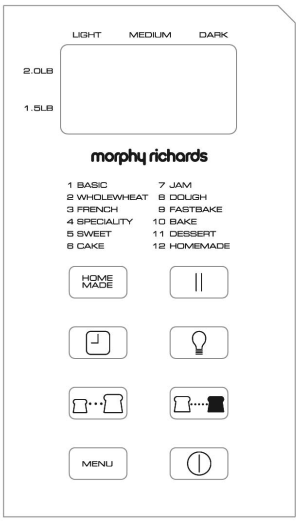
- Always add ingredients in the order they are listed in the recipe.
- **Accurate measuring of ingredients is vital. Do not use larger amounts.**





FEATURES

1. Lid
2. Lid handle
3. Viewing window
4. Control panel
5. 1/4 tsp measuring spoon
6. Measuring cup
7. Measuring spoon
8. Air vents
9. Main body
10. Baking pan
11. Kneading blade
12. Mains switch



LCD display window

- Shows browning level selected
- Shows weight selected
- Shows the programme number
- Shows time left before completion (3:20, for example, is 3 hours and 20 minutes; 0:20 is 20 minutes)
- Shows temperature warning - see 'Troubleshooting' (page 28).
- The blue illuminated display will switch off after 20 seconds. Press the internal light button to re-illuminate the panel.

Time delay button

Use to delay the start of bread making (all programmes except Speciality). Touch and hold to scroll fast.

Start

Touch to start for approx 1 second, a beep sounds and the colon (:) flashes and the programme starts.

Stop

Touch stop for 2 seconds, to stop a programme, a beep sounds to confirm.

Colour button

For selecting crust colour from light, medium or dark (certain programmes only).

Menu button MENU

For choosing the bread making programmes from the list 1 to 12

Loaf size button

For selecting small (1.5lb) or large (2lb) loaf size (certain programmes only).

Internal Light

Touch to illuminate the baking chamber, also will switch on the blue backlight of the LCD window.

About this breadmaker

As soon as the breadmaker is plugged in the power supply, put the switch ON at the back of the breadmaker, a beep will sound. The breadmaker will have "1 3:00" and the arrows point to 2.0LB and MEDIUM. In the display, this is the default setting 1.

This switch can be left in the on position ready for next time.

Programme descriptions

1 Basic (3.00 and 2.55)
For white or brown bread. Also for flavoured breads with added herbs and raisins.

2 Wholewheat (3.40 and 3.32)
For baking of bread containing significant amounts of wholewheat. This setting has a longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results. Wholewheat usually produces a crispy thick crust.

3 French (3.50 and 3.40)
For the baking of lightweight bread such as French bread which has a crisper crust and lighter texture.

4 Speciality (2.10)
For the baking of a 2lb (not 1.5lb) 'basic' loaf in a reduced time period. The bread baked on this setting is usually smaller with more moist and dense texture.

- For 'speciality' bread they are made with baking powder or baking soda, which will activate with moisture and heat. For perfect 'speciality' breads, it is suggested that all liquid should be placed in the bottom of the bread pan. It is necessary to help the machine to mix to avoid flour clumps.

5 Sweet (2.50 and 2.45)
For the baking of a sweet type of bread, which gives a crisper crust than on basic setting. The crisper crust is produced by the sugar 'burning'. You may also add ingredients for extra flavour.

6 Cake (1.50)
This setting will mix ingredients and then bake for a preset time. It is required to mix two groups of ingredients in bowls before adding to the breadmaker (see cake recipes, page 19).

7 Jam (1.20)
Use this setting for making jams from fresh fruits and marmalades from Seville oranges. Do not increase the quantity or allow the recipe to boil over the pan into the baking chamber. Should this happen, stop the machine immediately and remove the

pan carefully. Allow to cool a little and clean thoroughly.

8 Dough (1.30)
This setting only makes the dough and will not bake the final bread. Remove the dough and shape it to make bread rolls, pizza etc. Any dough can be prepared on this setting. Do not exceed 1kg (2lb) of combined ingredients.

9 Fastbake (1.38 and 1.28)
For the baking of a 'basic' loaf in a reduced time period. The bread baked on this setting is usually smaller with more moist and dense texture.

- The breadmaker can bake a loaf within 1 hour 38 minutes with this programme. Please note that hot water should be used: 48-50°C. The influence of temperature is very critical to the performance of baking. If the water temperature is too high, the fungus in the yeast will be killed before rising, which also will affect the baking performance.

10 Bake (0.10)
For baking ingredients with no kneading or rising. Also used for increasing the baking time on selected settings.

- Default time is 10 mins, touch the time delay button (⏲) to increase to a maximum of 1 hour, touch and hold to scroll fast.

11 Dessert (1.38)
For baking desserts, that only require one kneading and one rise.

12 Homemade (3.00)
This option allows you to take over as the baker. You can self-programme by using this setting and cycling through the options on the HOMEMADE button.
You can customise the times for kneading, rise, baking, keep warm... every step. The time range of each programme is in table 1.

Once you have selected programme 12 from the MENU:

a) Touch the HOMEMADE button once, KNEAD 1 will appear on the LCD display, then touch the TIME button to adjust the minutes, and then touch the HOMEMADE button to confirm the time for this step.

b) Touch the HOMEMADE button to enter the next step, RISE 1 will appear on LCD display, then touch the TIME button to adjust minutes, the number will increase quickly once you hold the TIME button. The time will only increase in minutes. To decrease the amount of minutes, touch the TIME button until you reach the MAX time, then touch the TIME button again to return to "0". You can then touch the TIME button to increase to the required time. Touch the HOMEMADE button to confirm the time for this step.

c) Following the same method as for the KNEAD 1 and RISE 1, set the remaining steps. Upon finishing setting all the steps, touch the START/STOP button ⏻ to exit the setting.

d) Touch Start/stop button again to activate the operation.

NOTE: The setting can be memorised and ready for the next time you use the breadmaker.

Table 1

Knead 1	6-14 minutes
Rise 1	20-60 minutes
Knead 2	5 -20 minutes
Rise 2	5-120 minutes
Rise 3	0-120 minutes
Bake	0-80 minutes
Keep warm	0-60 minutes

Start/stop ⏻

For starting and stopping the selected baking programme.

To start a programme, touch the START/STOP button ⏻ once. A short beep will be heard and the two dots in the time display begin to flash and programme starts. Any other button is inactivated except the START/STOP, LIGHT and PAUSE buttons after a programme has switched off. This feature will help to prevent any unintentional disruption to the operation of programme.

To stop the programme, touch the START/STOP button for 2 seconds, a beep will sound to confirm.

Timer ⏲

Use the timer when you want the bread to be ready later or in the morning. A maximum of 13 hours can be set. Check if this function is available by looking at "Baking cycle times' on page 26 for further instructions.

Pause ⏯

After the baking cycle starts, you can touch the PAUSE button to interrupt the process at any time. The operation will be paused but the setting will be memorised, the outstanding time will be flashed on the LCD. Touch the PAUSE button again and the programme will continue.

Memory

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, without touching the STOP/START button ⏻. If the interruption time exceeds 10 minutes, the memory cannot be kept, you must discard the ingredients from the baking pan and start the process again. But if the dough has

not entered the rising phase when the power supply breaks off, you can't touch the START/STOP button ⏻ directly to continue the programme from the beginning.

Keep warm

Bread can be automatically kept warm for 1 hour after baking. Hot air will be circulated to keep it warm. The function can be used on most settings (See 'Baking cycle times' section). During keeping warm, if you would like to take the bread out, switch the programme off by touching the START/STOP button ⏻.

- For best results, remove the baking pan and loaf within this period or when the initial programme is completed.

Internal light

Touch the button once, and the light will turn on. This lets you clearly see what is happening in the baking process, so you can see the clever ways the machine works and keep a close eye on what you're baking. Touch the button again to turn the light off or after 1 minute the light will automatically turn off.

- Touching this button will also illuminate the LCD window.

Beeper

The beeper sounds:

- When pressing any button
- During the second kneading cycle to indicate other ingredients can be added
- When the programme finishes
- When the keep warm finishes

Baking environment

The machine can work well in a wide range of temperatures, but there may be a difference in loaf size between a very warm room and a very cold room. We recommend the room temperature should be between 15-34°.

WARNING DISPLAY:

1 If the display shows "H HH" after the programme has started, the temperature inside is still too high and the programme has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.

2 If the display shows "E E0" or "E E1" after you have touched START/STOP ⏻, the temperature sensor has a fault - please contact the Morphy Richards helpline (see page 29).

Using your breadmaker

1 Take out the pan
Open the lid and remove the pan by lifting the handle, turning anti-clockwise and lifting out. Place on the surface. It is important that the pan is filled with ingredients outside the machine so that any accidental spillage is not ignited by the heating elements. Attach the blade before filling with ingredients.

2 Attach the blade
Attach the kneading blade to the shaft by pushing on. It is recommended to grease the kneading blade with sunflower oil to avoid the dough sticking to the kneading blade, also this enables the kneading blade to be removed from the baked item easily.

3 Measure the ingredients
Measure the ingredients required and add them all into the pan in the order listed (see later section 'Measuring your ingredients', page 12).

When adding the yeast to the baking pan, take care that the yeast does not activate immediately.

TIP: Make a small indentation on the top of flour with the finger; add yeast into the indentation.

- Use tepid water 21 - 28°

4 Put the pan back in
Place the baking pan back into the breadmaker, turning clockwise to lock into place. Close the lid gently and plug into the power supply.

5 Turn on the switch at the back of the breadmaker.

6 Select programme (MENU button)
Choosing the desired setting from 1-12.
Press the menu button until the desired setting from 1 -12 is shown on the LCD display. Each time the button is touched a short beep will sound to indicate movement from one setting to another. Select your desired programme.

7 Select colour
Pressing the button you can select either LIGHT, MEDIUM or DARK colour for the crust.

8 Select weight/loaf size
Touch this button to select the size of the loaf (1.5lb or 2.0lb) Please note the total operation time may vary with the different loaf sizes.

9 Set the delay time
Use if you wish the bread to be ready later by touching the TIME button. A maximum of 13 hours can be set. Check if this function is available by looking at 'Baking cycle times' on page 26. Do not use this function with recipes that use perishable ingredients such as eggs, fresh milk, sour cream, cheese or onions etc.

- Make sure you have selected a programme from the menu, the crust colour and the loaf size.

- Decide when you want the bread to be ready and calculate the difference in time between now and then. For example, if you want a loaf at 7am, and it is now 8.30, the day before, the difference is 10 1/2 hours.

- Enter this time by touching the TIME button continuously until 10.30 appears on the display. (The increment of each touch is 10 minutes).

- Touch the STOP/START button ⏻ to activate this delay programme.

  The colon (:) will flash and the LCD will count down to show the remaining time.

  This step may be skipped if you want the breadmaker to start working immediately.

10 Touch the START/STOP button ⏻ to start working. The breadmaker will automatically proceed through the programmed stages as shown in the 'Baking Cycle Times' section on page 26. The LCD will display in turn each part of the process to indicate where it is in the baking cycle i.e. KNEAD 1.

11 Adding ingredients signal for the programme of WHOLEWHEAT, FRENCH, SPECIALITY, SWEET, CAKE, FASTBAKE and HOMEMADE beeps will be heard during the knead 2 cycle (see page 26,) to prompt you to add any ingredients. It is possible that steam will escape through the vent in the lid during baking. This is normal.

12 Finish
Once the process has been completed, one beep will be heard. You can touch START/STOP button ⏻ for approx. 1.5 seconds to stop the process and take out the bread. Open the lid and using oven gloves, turn the bread pan anti-clockwise and take out the bread pan.

CAUTION: the bread pan and bread will be very hot! Always handle with care.

Once you have taken out the bread pan, let the bread cool in the pan for 15 minutes. Use a non-stick spatula to gently loosen the sides of the bread from the pan.

Then turn the pan upside down and tap the bread from the pan onto a wire cooling rack or a clean cooking surface until the bread falls out. Fill the pan with warm water immediately to prevent the blade sticking to the shaft.

NOTE: Occasionally the kneading blade will stay in the loaf. Wait until the loaf is cool and then remove the blade with a wooden or plastic utensil to avoid damage to the non-stick surface. The loaf is hot, so never use the hand to remove the kneading blade.

13 Let the bread cool for about 15-30 minutes before slicing. Use an electric cutter or a sharp knife with serrated blade for even slices.

14 If you are out of the room or have not touched START/STOP button ⏻ at the end of operation, the bread will be kept warm automatically for 1 hour. When keep warm is finished, 10 beeps will be heard.

15 Always unplug the appliance after use. Turn off the power switch at the back of the breadmaker and unplug the power cord.

Bread Storage

Store unused bread tightly covered in a plastic bag at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight.

For longer storage (up to one month), place bread in a tightly covered container in the freezer.

If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving.

Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

CARE AND CLEANING

1 WARNING: To prevent electrical shock, unplug the unit before cleaning.

2 Wait until the breadmaker has cooled.

- IMPORTANT: Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

3 Exterior: Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge.

4 Interior: Use a damp cloth or sponge to wipe the interior of the breadmaker.

5 Baking pan: Clean the baking pan with warm water. Soap is not necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.

- Do not wash the baking pan, measuring cup, spoon or kneading blades in the dishwasher.

- Do not soak the exterior of the baking pan for long periods as this could interfere with the working of the drive shaft.

- If the kneading blade becomes stuck in the bread pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the kneading blade more easily.
- Be sure the appliance is completely cooled before storing away.

WARNING: Do not use any of these when cleaning

- Paint thinner
- Benzene
- Steel wool pads
- Polishing powder
- Chemical dust cloth

Special care for the non-stick finish

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks.

The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

The hole in the centre of the kneading blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the baking pan. This will prevent the blade sticking.

- Keep all air vents and openings clear of dust.

Storing the unit

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the lid and do not store anything on top of the lid.

KNOW YOUR INGREDIENTS

Understanding baking

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the bread making process.

Important note on flours

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

All-purpose flour/plain flour
All-purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake. This type of flour should be used for recipes in the cake/speciality bread section.

Strong white flour/bread flour
Bread flour is high gluten/ protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All-purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour is recommended for use with this breadmaker.

Wholewheat flour/wholemeal flour
Wholewheat flour/wholemeal flour is milled from the entire wheat kernel, which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this wholewheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce a high light textured bread.

Self-raising flour
Self-raising flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

Bran
Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal
Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

Other ingredients

Yeasts (active dry yeast)
Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas.

Fast action granular yeast is used in all recipes that call for yeast. There are basically three different types of yeast available, fresh, traditional dry active and fast action.

It is recommended that fast action yeast be used. Fresh or compressed cake yeast is not recommended, as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

1. Place half a cup of lukewarm water into a small bowl or cup.
2. Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
3. Place a bowl or cup in a warm area and allow sitting for 10 minutes undisturbed.
4. The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar
Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt
Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, however, your baking may suffer.

Liquids/milk
Liquids such as milk, or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. Note: For most recipes we suggest the use of dry skimmed milk.

Eggs
Eggs add richness and a velvety texture to bread dough and cakes.

Sunflower oil
'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened for easier blending during the mixing cycle.

Baking powder
Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

Bicarbonate of soda
Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Vitamin C - Ascorbic acid
Ascorbic acid helps improve the volume of the loaf. Vitamin C powder or tablets should be used. You can also use the orange flavour vitamin C supplement tablet. These are usually marked in mg (milligrams) strength. If they are 200mg tablets, use 1/2 tablet for 100mg dose. The tablet must be crushed between 2 spoons to create a powder. If using powder refer to the packet instructions but a 1/4 of a teaspoon is usually recommended.

Measuring ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

Liquid measurements
Use the cup provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement. A 'guesstimate' is not good enough as it could throw out the critical balance of the recipe.

Dry measurements
Dry measurements (especially flours) must be done using the measuring cup provided. The measuring cup is based on the American standard 8 fluid oz cup - British cup is 10 fluid oz. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar,

salt, powdered milk, honey, molasses) **the appropriate measuring spoon provided, must be used.** Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

DO NOT USE NORMAL KITCHEN TEASPOONS OR TABLESPOONS.

Hints on measuring ingredients

- The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is based on the 'American cup of 8floz and is conveniently marked in 1/16 divisions.

- If you prefer to use weight (gms) as a measurement, fill and weigh the required number of cups and record this conversion.
  i.e. For white flour:

  1 cup = 144 gms

  2 cups = 288 gms

  You must use a good quality set of accurate scales, we prefer to use the 'cup' measure for consistency and accuracy.

  A conversion table is provided on page 25.

- There are 2 spoons provided to cover all combinations of quantities in the recipes.

  Tablespoon tbsp, teaspoon, for 1/2 teaspoon measurements use the 1/4 tsp twice.

  1tsp = 5 millilitres

  1 tbsp = 3 tsp = 15 millilitres

  Hint: measure dry ingredients first with the tablespoon, then wet (oil) last.

Your breadmaker produces delicious baked goods with ease. This machine requires only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic breadmaker requires you accurately measure each ingredient for best results.

Ingredient temperatures

All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

Creating your own yeast breads

With the breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with an electronic brain, the dough is mixed, kneaded, proofed and baked without you being present. The automatic breadmaker can also just prepare the dough, and when it's ready, you shape, allow to rise and bake in a conventional oven. The recipes on the following pages are 'tailored' for this breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. **It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance.** When creating your own yeast bread recipes or baking an old favourite, use the recipes in this cookbook as a guide for converting portions from your recipe to your breadmaker.

Special glazes for yeast breads

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg glaze
Beat 1 large egg and 1 tablespoon of water together and brush generously.

Note: apply only to dough before baking.

Melted butter crust
Brush melted butter over just baked bread for a softer, tender crust.

Milk glaze
For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet icing glaze
Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/ Caraway seed/Oatmeal
Sprinkle your choice of these seeds generously over just glazed bread.

Other tips

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.

- After completing the process of making dough in your breadmaker, typically when letting dough rise outside the breadmaker, allow 30 minutes or until dough doubles in size. Dough should be lightly greased and covered with greaseproof paper and a dry towel. It should be placed in a warm area free from draughs.

- Humidity can cause problems, therefore humidity and high altitude require adjustments. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitude, decrease yeast amount by approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly.
- The DOUGH setting is great for mixing, kneading and proofing, allowing dough to rise. Use the automatic breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a 'lightly floured surface,' use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough 'rest' and 'rise' according to a recipe, place it in a warm, draught-free area. If the dough does not double in size, it may not produce a tender product.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.
- After 5 minutes of kneading, open the lid and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).
- When using honey, malt extract, golden syrup or treacle, coat the spoon or cup with oil first, this will prevent these ingredients from sticking to the spoon or cup.

RECIPES

All of the following recipes use this same general method:

1 Measure ingredients into baking pan.

2 Use tepid water 21-28ºC.

3 Insert baking pan securely into unit, close lid.

4 Select appropriate bread setting.

5 Push start button.

6 When bread is done, remove pan from unit using oven gloves.

7 Remove bread from baking pan, (and kneading blade from bread if necessary).

8 Allow cooling before slicing.

This method is modified by notes, if applicable, at the end of each recipe.

These recipes have been developed using Allinson flours and Easybake Allinson yeast.

Recipes for Basic bread (1)

Basic white bread

	1 lb*	1½ lb	2 lb
Water	¾ cup	1⅛ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sugar	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

*Use 1½ lb loaf size setting for 1 lb loaf

Softgrain bread

	1½ lb	2 lb
Water	1⅛ cup	1½ cup
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white softgrain bread flour	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp
Use setting	1 Basic	

Brown loaf

	1 lb*	1½ lb	2 lb
Water	¾ cup	1 cup	1½ cup
Skimmed milk powder	1½ tbsp	2 tbsp	3 tbsp
Sunflower oil	1½ tbsp	2 tbsp	3 tbsp
Sugar	2½ tbsp	2½ tbsp	4 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong brown bread flour	2 cup	3 cup	4 cups
Fast action yeast	1 tsp	1¼ tsp	1½ tsp
Use setting	1 Basic		

*Use 1½ lb loaf size setting for 1 lb loaf

Italian herb bread

	1½ lb	2 lb
Water	1⅛ cup	1½ cup
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2½ tbsp	3 tbsp
Sugar	2¼ tbsp	2½ tbsp
Salt	1½ tsp	2 tsp
Strong white bread flour	3 cup	4 cup
Dried marjoram	1½ tsp	2 tsp
Dried basil	1½ tsp	2 tsp
Dried thyme	1½ tsp	2 tsp
Fast action yeast	1¼ tsp	1½ tsp
Use setting	1 Basic	

Cheese & onion bread

	1½ lb	2 lb
Water	1 cup	1¼ cup
Skimmed milk powder	2 tbsp	2½ tbsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Onion granules	1½ tbsp	2 tbsp
Mature grated cheddar cheese	1 cup	1½ cup
Strong white bread flour	3 cup	4 cup
Fast action yeast	1½ tsp	1¾ tsp
Use setting	1 Basic	

Raisin bread

	1½ lb	2 lb
Water	1¼ cup	1½ cup
Skimmed milk powder	3 tbsp	4 tbsp
Sunflower oil	3 tbsp	4 tbsp
Sugar	1 tbsp	2 tbsp
Salt	1½ tsp	2 tsp
Cinnamon	¾ tsp	1 tsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp
Raisins*	⅝ cup	¾ cup
Use setting	1 Basic	

* Add the fruit when the beeper sounds.

Sun-dried tomato loaf

	1½ lb	2 lb
Water	1 cup	1⅓ cup
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2¼ tbsp	3 tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	1½ tsp
Dried mixed herbs	1½ tsp	2 tsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	1¼ tsp	1½ tsp
Sun-dried tomatoes	⅜ cup	½ cup
Use setting	1 Basic	

Malt loaf

	1½ lb	2 lb
Water	1 cup	1¼ cup
Salt	1 tsp	1 tsp
Sunflower oil	2 tbsp	3 tbsp
Black treacle	1½ tbsp	2½ tbsp
Malt extract	2 tbsp	3 tbsp
Plain flour	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp
Sultanas*	½ cup	¾ cup
Use setting	1 Basic	

* Add the fruit when the beeper sounds

Sandwich loaf

	1½ lb	2 lb
Water	1 1/16 cup	1⅓ cup
Soft margarine or butter	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	1 tsp
Use setting	1 Basic	

Softgrain sandwich loaf

	1½ lb	2 lb
Water	1 1/16 cup	1⅓ cup
Butter (melted)	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3 ½ tbsp
Strong white softgrain bread flour	3 cups	4 cups
Fast action yeast	¾ tsp	1 tsp
Use setting	1 Basic	

Recipes for Wholewheat bread (2)

Wholewheat bread

	1½ lb	2 lb
Water	1⅛ cup	1⅝ cup
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Use setting	2 Wholewheat	

Granary loaf

	1½ lb	2 lb
Water	1⅛ cup	1⅝ cup
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2½ tbsp	5 tbsp
Salt	1¼ tsp	2 tsp
Granary malted brown bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
*Vitamin C tablet	1 x 100mg	1 x 100mg
Use setting	2 Wholewheat	

*Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

Recipes for French bread (3)

French bread

	1 lb*	1½ lb	2 lb
Water	¾ cup	1 cup	1¼ cup
Skimmed milk powder	1½ tbsp	2 tbsp	2½ tbsp
Sugar	¾ tbsp	1 tbsp	1¼ tbsp
Salt	1 tsp	1 tsp	1¼ tsp
Sunflower oil	1 tbsp	1 tbsp	1½ tbsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp	1¼ tsp
Use setting	3 French		

*Use 1½ lb loaf size setting for 1 lb loaf

Recipes for Speciality (4)

Irish soda bread

Butter milk	220ml
Eggs	2 medium
Oil	2 tbsp
All-purpose flour	3½ cup
Sugar	½ cup
Baking soda	1 tbsp
Salt	½ tsp
Raisins	1 cup
Use setting	4 Speciality

Corn bread

Milk	120 ml
Eggs	3
Margarine or butter	⅓ cup
Sugar	¼ cup
Salt	1 tsp
All-purpose flour	2⅜ cup (350g)
Cornmeal	140g
Baking Powder	5 tsp
Use setting	4 Speciality

Recipes for Sweet (5)

Mixed fruit loaf

	1 lb*	1½ lb	2 lb
Water	¾ cup	1⅛ cup	1⅓ cup
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	5 tbsp	¼ cup	⅓ cup
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup	3 cup	4 cup
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	1 tsp	1¼ tsp	1½ tsp
Dried mixed fruit †	¼ cup	½ cup	⅔ cup
Use setting	5 Sweet		

* Use 1½ lb loaf size setting for 1 lb loaf
† Add the fruit when the beeper sounds

Chocolate bread

	1½ lb	2 lb
Water	1 cup	1½ cup
Egg (beaten)	1 medium	1 medium
Skimmed milk powder	1 tbsp	1½ tbsp
Sunflower oil	1 tbsp	1½ tbsp
Sugar	½ cup	¾ cup
Salt	½ tsp	1 tsp
Walnuts (chopped) *	¼ cup	¼ cup
Strong white bread flour	2⅛ cup	3 cup
Cocoa powder	½ cup	¾ cup
Fast action yeast	½ tsp	½ tsp
Use setting	5 Sweet	

* Add the walnuts when the beeper sounds

Recipes for Cake (6)

Important
The cakes produced in this breadmaker will not rise to fill the pan completely, they will be approximately 55mm (2'') tall. The standard cake is a Madeira type which is moist, rich and dense in texture. Adjustments to the recipe may be required for personal taste - less butter and sugar to reduce the richness, less water and/or eggs to reduce moisture.

Variations
Cherries - 1/2 cup cherries halved (wash thoroughly to remove the excess syrup) and allow them to drain and dry on absorbent paper;
or mixed fruit - 1/2 cup or chocolate chips - 1/4 cup.
Add any of these variations into the bread pan last, on top of the other ingredients.

Madeira cake mix

Ingredients group 1	
Butter (melted)	3/4 cup
Vanilla essence	1/4 tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

Ingredients group 2	
Plain flour	1 5/8 cup
Baking powder	2 tsp
Granulated sugar	1 cup
Use setting	6 Cake

Method

1 Mix group 1 together in a separate bowl.

2 Sieve group 2 together in a second bowl.

3 Combine groups 1 and 2 together until mixed.

4 Pour mixture into bread pan.

Mixed fruitcake

Ingredient group 1	
Butter (melted)	3/4 cup
Vanilla essence	1/4 tsp
Eggs	3
Lemon juice	2 tsp
Dried mixed fruit	5/8 cup

Ingredient group 2	
Plain flour	1 5/8 cups
Baking powder	2 tsp
Sugar	1 cup
Ground cinnamon	1/4 tsp
Ground nutmeg	1/4 tsp
Use setting	6 Cake

Method
Follow method given for madeira cake mix.

Banana and nut bread

Ingredients group 1	
Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup
Egg	1
Walnuts (chopped)	½ cup
Lemon rind	1 tsp

Ingredients group 2	
Plain flour	1½ cup
Bicarbonate of soda	½ tsp
Baking powder	¼ tsp
Sugar	½ cup
Salt	¼ tsp
Use setting	6 Cake

Method

1 Mix group 1 together in a separate bowl.

2 Mix group 2 together in a second bowl.

3 Pour mixture into bread pan.

Porridge oats bread

Milk	1 cup
Eggs (beaten)	2
Sunflower oil	½ tsp
Golden syrup	2 tbsp
Porridge oats	1 cup
Sugar	¼ cup
Salt	1 tsp
Plain flour	2 cup
Baking powder	½ tsp
Bicarbonate of soda	½ tsp
Use setting	6 Cake

Recipes for Jam (7)

Marmalade

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup
Water	1 tbsp
Pectin if needed	2 tsp
Use setting	7 Jam

Comments

- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the lid during mixing.
- Seville oranges should be used for marmalade but are only available in January. If using other oranges pectin will be needed to firm up the marmalade.
- This recipe will fill approximately 1 medium (400g) jar.

Raspberry and apple jam

Frozen raspberries*	2 cup
Chopped baking apples (peeled and cored)	1 cup
Preserving sugar	1 cup
Lemon juice	3 tbsp
Use setting	7 Jam

* Measure before defrosting

Comments

- Warm the jars before filling.
- Use tongs to remove the paddle before pouring the jam into prepared jars.
- Do not open lid during mixing.

Recipes for Dough (8)

White bread rolls

Water	1¼ cup
Skimmed milk powder	1 tbsp
Butter melted	2 tbsp
Sugar	2 tbsp
Salt	1½ tsp
Strong white bread flour	3¼ cup
Fast action yeast	1½ tsp
Use setting	8 Dough

Method

1 Knead and shape the dough into 6 rolls.

2 Place on a greased baking tray.

3 Brush lightly with melted butter.

4 Cover for 20-25 minutes.

5 Allow to rise until they are double in size and glaze, if required.

6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).

Wholewheat bread rolls

Water	1¼ cup
Skimmed milk powder	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1½ tsp
Strong wholewheat bread flour	3¼ cup
Fast action yeast	1½ tsp
Use setting	8 Dough

Method

Follow method given for white rolls.

Hot cross buns

Water	1 cup
Butter (melted)	¼ cup
Sugar	¼ cup
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3¾ cups
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	¼ tsp
Raisins	1 cup
Use setting	8 Dough

Method

1 Divide into 8-12 pieces. Shape and flatten slightly.

2 Score a cross on the top of each bun.

3 Glaze with egg and milk.

4 Cover and allow to rise for 30 minutes.

5 Bake in the oven at 190ºC (375°F, gas mark 5) for 16-18 minutes.

Pizza base

Water	1 cup
Butter (melted)	1 tbsp
Sugar	2 tbsp
Salt	1 tsp
Strong white bread flour	2¾ cup
Fast action yeast	1 tsp
Use setting	8 Dough

Method

1 Pre-heat oven.

2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.

3 Cover for 15 minutes and allow to rise.

4 Add your desired topping.

5 Bake at approx 200ºC (400°F, gas mark 6) until golden brown.

Recipes for Fastbake (9)

Fastbake small white	1½lb	2lb
Water	1⅛ cup	1½ cup
Skimmed milk powder	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp
Sugar	4 tsp	5 tsp
Sunflower oil	2 tbsp	3 tbsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	3 tsp	3 tsp
Use setting	9 Fastbake	

Recipes for desserts (11)

Apple crisp

Medium cooking apples chopped (peeled and cored)	6
Lemon juice	1 tsp
Packed brown sugar	½ cup
All-purpose flour	½ cup
Quick cooking oats	⅓ cup
Butter or margarine, softened	6 tbsp
Use setting	11 Desserts

Old-fashioned rice pudding

Eggs slightly beaten	3
Milk	1¾ cup
Cooked rice	1½ cup
Sugar	½ cup
Raisins (optional)	½ cup
Vanilla essence	1 tsp
Cinnamon	1 tsp
Use setting	11 Desserts

Please note: this is the old-fashioned and the best way to bake rice pudding. With a mass of creamy rice and a thick brown skin with the hint of cinnamon throughout. A real treat!

Gluten free recipes

Gluten free breads are yeast leavened breads, where Gluten a protein part of the wheat (also found in Oats, Barley and Rye) is removed.

People who cannot tolerate Gluten in their diet (known as Coeliacs) can obtain this flour on prescription. It is found in most high street chemists and health food stores, it is expensive!

Morphy Richards has developed these recipes using one particular brand 'Nutricia Glutafin' Gluten free white flour mix and fibre mix. Other brands have not been tested therefore Morphy Richards cannot list these brands.

Contact the Morphy Richards Helpline (0844 871 0944) for further recipes when available.

The bread is excellent on the day it is made, but with all Gluten free breads when one day old or more it will need 'refreshing'. 2 slices placed in a microwave for 10-15 seconds will usually do this. Any remaining fresh bread can be frozen for storage. To store Gluten free bread (or any bread) slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

Gluten free white bread

	2lb
Water	1⅝ cup
Skimmed milk powder	4 tbsp
Granulated sugar	3 tbsp
Salt	2 tsp
Sunflower oil	4 tbsp
Nutricia glutafin gluten free fibre mix	1 packet
Dry yeast (supplied with flour)	¾ tsp
Use setting	1 basic

The loaf is nearly 2lb in weight.

Madeira gluten free cake

Ingredients group 1	
Butter (melted)	¾ cup
Vanilla essence	½ tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp
Water	¼ cup

Ingredients group 2	
Nutricia glutafin gluten free (white mix)	1⅝ cup
Baking powder	2 tsp
Caster sugar	½ cup
Use setting	6 Cake

Method

1. Mix group 1 together in a separate bowl.
2. Sieve group 2 together in a second bowl.
3. Combine groups 1 and 2 together until mixed.
4. Pour mixture into bread pan.

Bread mixes

Use the 'basic white setting'

Follow the information for bread mixes on the bread mix packet.

There are two types of bread mixes currently available.

1 **Just add water**
These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.

IMPORTANT: Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the pan. Use 3 cups of mix maximum.

These mixes are more prone to over rising and collapsing when the weather is hot and humid. Since these mixes are complete we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21°- 28°C.

2 **Just add flour and water**
These mixes have the necessary ingredients in separate sachets. Just add water and flour. Remember strong white bread flour is required. A packet of this mix will produce a 500g loaf just over 1 lb.

Conversion chart

Liquids, flour and others
We recommend that you use the cup provided for all recipes for consistency between brands and types of flour.

The cup provided is based on the American cup measurement of 8 Floz.

For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) and cubic centimetres (cc) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required.

A measuring jug with divisions of 2 ml is required.

The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of British standard spoons with 'scrape' level tops can be used.

DO NOT USE A KITCHEN TABLESPOON OR TEASPOON as they are inaccurate.

Water and liquids Cup	ml
1/16	15ml
1/8	30ml
1/4	60ml
1/2	120ml
3/4	180ml
1	240ml
1 1/8	270ml
1 1/4	300ml
1 5/16	315ml
1 1/2	360ml
1 5/8	390ml
1 15/16	465ml
2	480ml

Flour types Weight in grams (gr)

Cup	White Plain Softgrain	Brown	Granary	Whole-meal
1/8	18g	20g	19g	17g
1/4	36g	39g	38g	33g
1/2	72g	78g	75g	66g
3/4	108g	117g	113g	99g
1	144g	156g	150g	132g
1 1/8	162g	176g	169g	149g
1 1/4	180g	195g	188g	165g
1 1/2	216g	234g	225g	198g
2	288g	312g	300g	264g

Others	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cup
Dried fruit	41g	82g	123g	164g	328g
Butter	50g	100g	150g	200g	400g
Preserving or caster sugar	55g	110g	165g	220g	440g
Granulated sugar	57g	113g	169g	226g	452g
Chopped fresh apple 1/2 cube	31g	62g	93g	124g	248g
Frozen raspberries or fresh plums	25g	50g	75g	100g	200g

Baking cycle times

Programme cycle	Basic		Whole wheat		French		Specialty	Dessert		Home Made
	2.0lb	1.5lb	2.0lb	1.5lb	2.0lb	1.5lb		2.0lb	1.5lb	
Total Programme Time	3:00	2:55	3:40	3:32	3:50	3:40	2:10	2:50	2:45	1:50
Knead 1	10	10	10	9	18	16	10	10	10	6
Rise 1	20	20	25	25	40	40	10	5	5	5
Knead 2 **A = add ingredients signal**	5 5A 5	5 5A 5	5 5A 10	3 5A 10	2 10A 10	2 7A 10	x 5A 5	5 5A 10	5 5A 10	x 5A 5
Rise 2	25	25	35	35	30	30	x	33	32	9
Rise 3	45	45	65	65	50	50	30	40	40	x
Bake	35 30	32 28	35 30	32 28	40 30	37 28	50 20	37 25	33 25	65 15
Keep Warm	60	60	60	60	60	60	60	60	60	0-60

Programme cycle	Jam	Dough	Fastbake		Bake	Dessert	Home Made
			2.0lb	1.5lb			
Total Programme Time	1:20	1:30	1:38	1:28	10-60 0:10 default	1:38	3:00
Knead 1	x	20	10A	10A	x	13	6-14
Rise 1	15 (heating)	x	x	x	x	x	20-60
Knead 2	x	x	5	5	x	x	(0-15A)+5
Rise 2	x	30	x	x	x	x	5-120
Rise 3	45 (stir and heating)	40	33	28	x	25	0-120
Bake	20 (rest)	x	50	45	10-60	60	0-80
Keep Warm	x	x	60	60	60	60	0-60

NOTE
The delay timer is available on all programmes except 4 and 9 Fastbake. Maximum delay is 13 hours

- A Fruit and Nut beep signals when extra ingredients can be added so the kneading blade doesn't chop them.

* The heating is switched on only if the room temperature is lower than the indicated temperature (depending on programme).

† The heating is switched on and off only if the temperature is lower than 121°C

Questions about general performance and operation

1 What should I do if the kneading blade comes out with the bread?
Remove it with a pair of plastic tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.

2 Why does my bread sometimes have some flour on the side crust?
In some cases, the flour mix may remain on the corners of the baking pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

3 Why isn't the dough mixing? I can hear the motor running.
The kneading blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has 'clicked' and seated into the bottom of the breadmaker.

4 How long does it take to make bread?
Timings for each setting are outlined earlier.

5 Why can't I use the timer when baking with fresh milk?
The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

6 Why do I have to add the ingredients in a certain order?
This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough starts to mix, which is essential on the time delay.

7 When setting the timer for morning, why does the machine make sounds late at night?
The machine must start operation when the time delay reaches the start time of the programme so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

8 The kneading blade is stuck in the bread pan. After baking how do I get it out?
The kneading blade may 'stick' in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

9 Can I wash the baking pan in the dishwasher?
No. The baking pan and kneading blade must be washed by hand.

10 What will happen if I leave the finished bread in the baking pan?
Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'.
Leaving the bread in the breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow cooling on a wire rack after baking to prevent this.

11 Why did the dough only partially mix? Why didn't it mix completely?
The dough may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order.

12 Why didn't the bread rise?
The yeast could be bad, past it's sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop.

13 Why can't the delayed finish be set for more than 13 hours? What is the minimum time a cycle may be delayed?
The maximum length of delay is 13 hours including the total cycle time. For example, Setting 1 (basic small) has a cycle time of 3:20. This start is delayed by a maximum of 9:40. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

14 How do I know when to add raisins, nuts, etc. to the bread?
There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle. Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time.

In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

15 How come my bread comes out too moist? What can I do?
Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly.

19 Is it important for ingredients to be at room temperature before adding them to the baking pan?
Yes, even when the delay timer is being used. (Water must be between 21°C and 28°C).

20 Why do the loaves vary in height and weight? The wholemeal breads are always shorter. Am I doing something wrong?
No, it is normal for Whole Wheat and Wholemeal breads to be shorter and denser than Basic or French breads. Whole Wheat and Wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread making process. This is also true for bread containing fruit, nuts, oats and bran.

21 Can I premix the yeast with water?
No, the yeast must be kept dry and put into the baking pan last, above the flour. This is especially important when the delay timer is being used.

22 Why is there a large hole in the base of the bread?
This hole has been created by the kneading blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the blade after the second kneading cycle - normal with bread makers. You could position the dough evenly in the base of the pan.

Trouble shooting

Bread sinks in the centre

Too much liquid or liquid too warm
Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C

Salt was not added, causing bread to over rise and collapse.
Measure ingredients accurately.

Too much yeast was added.
Measure ingredients accurately, if problem persists, reduce yeast by 1/4 teaspoon.

High humidity and hot ambient temperatures can cause bread to over rise and collapse.
Bake during the coolest part of the day.
Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator.
Do not use the timer function.

High altitude can cause the bread to over rise and then collapse during baking.
Try reducing the yeast by 1/4 teaspoon

Lid is open during baking
Do not open the lid during baking.

Bread did not rise enough

Not enough yeast was added
Measure ingredients accurately.

Yeast is outdated or inactive
Never use outdated yeast. Store in a cool, dark place.

Too little sugar was added.
Measure ingredients accurately.

Too much salt was added, reducing the action of the yeast.
Measure ingredients accurately.

Water was too hot and killed the yeast.
Use liquids at temperatures between 21°C and 28°C.

Yeast has been activated before programme has started.
Take care that yeast does not come in contact with liquid before programme has started.

Bread rises too much

High humidity and hot ambient temperatures cause the bread to over rise.
Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function.

Too much yeast.
Measure ingredients accurately.

Too much liquid.
Measure ingredients accurately.

Hot liquids accelerated the yeast action.
Use liquids at temperatures between 21°C and 28°C.

Too much flour or not enough salt.
Measure ingredients accurately.

Bread dry with dense texture

Not enough liquid added.
Measure ingredients accurately.

Flour may be passed use by date, or be dry causing wet/dry imbalance.
Try increasing liquid by 1 tablespoon at a time.

Bread under baked with soggy centre.

Too much liquid from fresh or canned fruit.
Always drain liquids well as specified in recipe.
Water may have to be reduced slightly.

Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through.
Measure ingredients accurately. Never exceed the stated amounts in the recipe.

Bread over browned

Too much sugar
Measure ingredients accurately

Crust colour set too high
Set crust colour to light

Bread has large holes in texture

Water was too hot and killed the yeast.
Use liquids at temperatures between 21°C and 28°C.

Too much liquid.
Measure ingredients accurately.

Too much yeast.
Measure ingredients accurately.

High humidity and hot ambient temperatures increase yeast activity.
Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the Timer function.

Water was too hot and killed the yeast.
Use liquids at temperatures between 21°C and 28°C.

Bread surface is sticky

Bread was left in the machine too long and condensation collected on the baking pan.
Whenever possible, remove bread from the baking pan and cool on a wire rack before keep warm period ends.

The wet/dry balance of the ingredients may be incorrect.
Measure ingredients accurately.

H:HH message on display

Temperature in breadmaker is too high.
Press the Stop button. Remove the baking pan, leave lid open and allow to cool. When cool, put the baking pan back in, set programme and start the programme again.

E:EE message on display

The temperature sensor is disconnected.
Refer to Morphy Richards helpline.

Difficult to remove from the pan

The bread is sticking to the pan.
The surface of the pan needs to be oiled before everyday use. Wash the pan in hot soapy water and thoroughly dry. Liberally coat the inner surface of the pan with oil, butter or margarine. Follow the guide on page 9, 'Using your breadmaker'. When the bread pan is removed from the machine after the baking programme allow the bread to cool in the pan for 15 minutes before turning out onto a rack. Only slice the bread when fully cooled after 20-40 minutes.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it. Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on underside of the appliance.

UK Helpline **0844 871 0944**

Replacement Parts **0844 873 0710**

Ireland Helpline **1800 409 119**

Website

You may also contact us through our website, or visit the site to browse and purchase appliances, spare parts and accessories from the extensive Morphy Richards range.

www.morphyrichards.com

YOUR TWO YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.

2 The appliance has been used on a voltage supply other than that stamped on the products.

3 Repairs have been attempted by persons other than our service staff (or authorised dealer).

4 The appliance has been used for hire purposes or non domestic use.

5 The appliance is second hand.

6 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

8 Batteries and damage from leakage are not covered by the guarantee.

- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.
- This guarantee is valid in the UK and Ireland only.

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For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.

morphy richards

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For details of other Morphy Richards products, plus replacement parts and accessories, please see our website: **www.morphyrichards.com**